

Chef from the Hood Recipes



Chef:
Scott Beckland

Recipe:
Naked Crab on a Partyboat!

Ingredients:

1 cup fresh cooked crabmeat
1 tablespoon finely minced shallot
1 tablespoon chopped fresh dill (plus extra for garnish)
2 tablespoons Clover sour cream
2 tablespoons Best Foods Mayonnaise
1 tablespoon fresh lemon juice
Sea salt to taste

A fun way to serve fresh crab at a party! Spoonfuls of crab mixture float on a variety of 'partyboats'! This do ahead recipe will make about 16 little handheld appetizers... A good idea to double or triple this recipe as these partyboats will sail away fast!

Remove bits of shell from crabmeat but try to not break up lumps. Stir together everything but the crab. Next, gently stir in crab. OK to make early on the day of your party. Cover and chill. For the party boats: Spread thin layer of softened butter on one side of 16 sliced rounds of a baguette. Sprinkle with cayenne pepper. Place on a baking sheet, butter side up in a 350° oven for 10 minutes ('til golden). Cool on rack. (OK to make a day ahead & store airtight.) OR... mound crab on 16 quarter inch slices of an unpeeled English cucumber! Garnish: with dill & a pinch of cayenne!